Gerard F. Cody, R.E.H.S./R.S. *Public Health Director*

Ann Martin, R.N./M.S.N
Public Health Nurse
Carol Cronin
Principal Clerk
Peggy Montlouis, MBA

Community Health Educator



Board of Health

Dr. David Kaplan, M.P.H/Ph.D./C.H.O./R.S. *Chair*Barbara Mahoney, R.N./M.H.A
Dov Yoffe, R.N./A.S.D
Patricia M. Cedeño-Zamor, Ph.D/M.S.W/M.H.A

Town of Randolph Public Health Department

41 South Main Street • Randolph, MA 02368

Main Telephone: 781-961-0924 www.townofrandolph.com

Mobile Food Permit Application

Date:	Permit Fee:	Mob	ile Food Permit Fee	\$100
Name off Applicant:			Phone:	
Name of Person In Charge	, -			
Address of Applicant:	-			
City:	State:	7 -	Zip	
Email Address:				
Signature of Applicant:			_	
Name of Mobile Food Busi	ness Name and Add	ress:		
Food Prep, Food Storage an	nd or Commissary B	usiness Address:		
Days and Hours of Operation	on			
Describe the Proposed loca	tion(s) or Route:			

Note: Compliance must be achieved from all other local enforcement agencies (i.e. Licensing Board, Plumbing, Building and Zoning Department.) before a permit may be issued from the Health Division.

Instructions: According to Food Code, FC 8-201.12, the applicant is required to provide the intended list of food to be prepared or distributed in or from the Mobile Food Establishment. Indicate the source of the food or the location where the food items where purchased. Submit additional documents if necessary.

Food Items:	Where was the food purchased?			
	1			
Note: !flee Cream is listed on your menu, then compliance must be achieved with the Department of Public Safety requirements of M.G.L. c. 270 §25 and 520 CMR 15.00, Ice Cream Vending. Required actions to obtain a Mobile Food Truck Health Permit				
Complete a food plan review application with Randolph Health I	Dept Yes No			
Complete a workers' compensation affidavit form.	Yes □ No □			
Schedule a pre-operational inspection with Randolph Health Dep	t Yes □ No □			
Pay annual permit fee for Mobile Food Health Permit	Yes □ No □			
Review the Mobile Food Permit Requirements, 105 CMR 590.00	9 Yes No			
Provide a copy of the Massachusetts Hawkers & Peddlers License	e Yes □ No □			
Contact Licensing Board, Plumbing, Building and Zoning Depart	tment. Yes \square No \square			
Contact Randolph Police Department (Jee Cream vendors only)	Yes No			
Contact Randolph Fire Department (Exhaust hoods and Propane	e Use) Yes □ No □			
Public Health Department use only:				
PERMIT NUMBER DATE RECEIVED AMOUNT RECEIVED				
APPROVED BY: DATE:				

Mobile Food Permit Requirements, 105 CMR 590.009: Special Requirements

(B) Mobile Food Operations.

- (1) Mobile food operations shall comply with the requirements of the federal 1999 Food Code and other applicable provisions of 105 CMR 590.000 except as otherwise provided in 105 CMR 590.009(B). The board of health may impose additional requirements and restrictions to protect against health hazards related to the conduct of the mobile food operation and may prohibit the sale of some or all potentially hazardous foods
- (2) Mobile food operations not equipped with an adequate water and waste system to facilitate handwashing and the cleaning and sanitizing of utensils shall be limited to the preparation and service of frankfurters and non-potentially hazardous foods and to the sale of pre-packaged food prepared at a food processing establishment licensed in accordance with 105 CMR 500.000, except that pre-packaged food may be prepared by the mobile food operator at a licensed food establishment for which he or she holds a permit in accordance with 105 CMR 590.000.
- (3) Mobile food operations equipped with an adequate water and waste system to facilitate handwashing and the cleaning and sanitizing of utensils may prepare potentially hazardous foods requiring limited preparation for immediate service, provided that any advanced food preparation, if necessary, is conducted by the mobile operator in a licensed food establishment.
- (4) Mobile food operations shall provide only single-service articles for use by the consumer.
- (5) Condiments, cream and sugar shall be served only from a sanitary dispenser or in individually wrapped servings.
- (6) Mechanical refrigeration or insulated containers with ice or gel packs must be used to maintain product temperature for pre-packaged, ready-to-eat foods which are required to be held at or below 45° F (7° C) or 41° F (5° C). The storage of packaged food in contact with water or undrained ice is prohibited. Wrapped ready-to-eat foods such as sandwiches shall not be stored in direct contact with ice. Effective July 1, 2005, all mobile food operations selling or distributing ready-to-eat PHFs must be equipped with mechanical refrigeration that can maintain PHFs at or below 41° F (5° C).
- (7) Bulk food shall not be used unless purchased from an approved source. Bulk PHFs, with the exception of frozen desserts, must be sold or served on the same day as purchased. All hot food shall be discarded if not used or sold by the end of the day.
- (8) A convenient hand-washing facility must be available on site for employee hand-washing whenever handling unpackaged foods. This facility shall consist of at least sufficient warm running water, soap and individual paper towels. The board of health may approve the use of chemically treated towelettes in lieu of hand-washing facilities if only frankfurters, non-potentially hazardous foods and non-perishable

- foods are served and there is no bare-hand contact. Chemically treated towelettes must be made available for use by customers in self-service operations.
- (9) A sign shall be provided at consumer self-service operations, which states that the use of bare hands by consumers for self-service is prohibited by state law.

(10) Equipment.

- (a) Equipment shall be located and installed in a way that prevents food contamination and that also facilitates cleaning the equipment and establishment
- **(b)** Food-contact surfaces of equipment shall be protected from contamination by consumers and other contaminating agents. Effective shields for such equipment shall be provided, as necessary, to prevent contamination. Mobile food operations, which cook or reheat unpackaged food for hot holding shall be fully enclosed unless equipped with air curtains to prevent the contamination of food and food contact surfaces with environmental contaminants.
- (c) Ware-washing facilities, when required, shall be available in accordance with the FC for cleaning in-use utensils and food contact surfaces.
- (11) Operators of mobile food operations shall obtain the use of adequate and suitable toilet facilities where handwashing facilities are available.
- (12) Mobile food operations shall operate from a fixed, licensed food establishment or food processing plant and shall report at least daily to such locations for all food, water and supplies and for all cleaning and servicing operations. Mobile food operators shall retain the list of ingredients and the receipt for all bulk foods, which must indicate the name of the food item, the date purchased and the name of the approved food source licensed in accordance with 105 CMR500.000.
- (13) Servicing areas shall be provided with overhead protection except that areas used only for the loading of water, packaged food or the discharge of sewage and other liquid waste, through the use of a closed system of hoses, need not be provided with overhead protection.
- (14) Mobile food operations shall have identification, i.e., person's name and/or business name, city and telephone number in letters not smaller than three inches, on the left and right door panels of the vehicle or on the left and right sides of the trailer or pushcart.

Ice Cream Vending: Department of Public Safety requirements of M.G.L. c. 270 §25 and 520 CMR 15.00.

Ice Cream Tuck Vendor Regulations Frequently Asked Questions.

Q: What am I required to do under the Ice Cream Truck vendor regulation?

A: If you engage in Ice Cream truck vending or operation, this regulation requires that you obtain a permit from the Permitting Authority within the municipality where you live or plans to operate the Ice Cream Truck.

Q: How do I know if the Ice Cream Truck regulation applies to me?

A: Every person who intends to engage in Ice Cream Truck vending must obtain a valid permit issued by the Permitting Authority. Ice Cream Truck vending is defined as the selling, displaying or offering to sell ice cream or any other prepackaged food product from an ice cream truck.

Q: I operate a food Truck that does not serve Ice Cream products. Will I be required to obtain a permit?

A: No. The regulation provides that every person who intends to engage in ice cream truck vending must obtain a permit and defines an ice cream truck as any motor vehicle used for selling, displaying, or offering to sell ice cream. If your truck does not carry ice cream products, then you will not be required to obtain a permit.

Q: My service areas include a number of municipalities. Will I be required to apply for permits from each city or town in which I operate?

A: There are two ways to obtain a permit: either by applying to the municipality where the applicant lives or by applying to the municipality where the applicant plans to operate the Ice Cream Truck. An applicant who obtains a permit in the municipality where he or she lives may operate without restriction in any other municipality. However, an applicant who obtains a permit in a particular municipality where he or she intends to operate is restricted to operating in that municipality.

Q: What is a Permitting Authority?

A: The Permitting Authority is the chief of police or the board or officer having control of the police in a city or town. The Permitting Authority may also be a person authorized by the chief of police, the board or officer.

Q: Will the information contained in my criminal record become public record?

A: No, the information contained in an applicant's criminal record will be used solely for the purpose of determining the applicant's eligibility for a permit.

Q: I own an Ice Cream Truck vending business and employ Ice Cream Truck operators. Is each individual required to obtain a permit?

A: Yes, every person who intends to engage in ice cream truck vending is required to obtain a permit.

Q: Do I have to have my permit with me at all times?

A: Yes, a validly issued permit must be conspicuously displayed and clearly visible on the windshield of the Ice Cream Truck.

Acknowledgement

I have reviewed the Mobile Food Permit Requirements, 105 CMR 590.009: Special Requirements as outlined above.

Name of Applicant:	Phone:
Signature of Applicant:	Email: